

Trellis

c a t e r i n g

Chef Diego Critelli
Fall/Winter Holiday Menu

*All pricing is per person and based on minimum guest count of 25 people.
Additional charges may apply to smaller groups. All staffed events will carry a
22% service charge and 6% sales tax.*

Buffet Dinners

2 Entree | 25

*Roast Chicken & Apples with Creamy Madras Curry Sauce
Spezzatino - Italian Style Beef Stew*

Includes 1 side & rice melange

Surf & Turf | 50

*Fresh Seafood Display of Shrimp Cocktail, Snow Crab Legs & White Wine
Mussels*

*Chef Carving Station of:
Slow Cooked Prime Rib*

Roast Berkshire Ham with Brown Sugar Ginger Glaze

Includes Choice of 2 sides, rice melange, Au Jus, Chefs Condiments

Plated Dinners

2 Course Plated | 30

*Mixed Winter Green Salad with Orange Poppyseed Dressing
Pesto Marinated Wing-on Chicken Breast Stuffed with Mushroom & Ricotta
Grilled Lemon Basil Shrimp Skewer
Choice of 2 sides*

3 Course Plated | 50

*Starter | Braised Pork Belly with Mushroom Confit & Balsamic Reduction
Trellis Fall Soup*

Entree | Choice between

*6oz. Iowa Beef Tenderloin with Butternut & Sage Sauce
Salmon Medallion with Lemon & Thyme Sauce
Smoked Bone-in Pork Chop with Chestnut & Black Truffle Sauce
Choice of 2 sides*

Add 3 Passed Hors d'oeuvres | 10

Add Dessert | 9

Contact us today to create your custom holiday menu!

Venues:

Greater Des Moines Botanical Gardens | Tea Room
Jasper Winery | West End Salvage

eventsales@portofdsm.com
515.330.1517 | trelliscafedsm.com

Seasonal Menu Selections

Sides

Root Vegetable Gratin
Steamed Baby Vegetables with Herb EVOO
Bacon & Garlic Sauteed Swiss Chard
Garlic & Chive Mashed Potatoes
Roast Fingerling Potatoes & Bell Peppers
Roasted golden potatoes with Mushrooms
Smoked or Baked Hasselback Potatoes
Grilled Radicchio/Endive with Balsamic Vinegar
Marinated & Grilled Portobello Mushroom
Spicy Roast Tomatoes with Parsley & Garlic

Hors d'oeuvres

Grilled Shrimp & Butternut Squash Skewers
Blue cheese, Pear & Walnut Phyllo Cups
Feta Cubes Rolled in Grilled Zucchini Slice
Mozzarella, Ham & Spinach Puff Pastry Rolls
Radicchio & Bacon Skewer with Balsamic Reduction
Fritto Misto (fried seafood & vegetables) in Bamboo Cones
Bresaola (Cured Italian Beef), Arugula & Goat Cheese Rolls
Stuffed Paccheri Pasta with Mushrooms & Ricotta Cheese
Smoked Gouda Meatballs

Desserts

Pineapple & Toffee Skewer with Juniper Berry Cream
Szechuan Pepper Ice Cream with Raspberry Foam
Gran Marnier Chocolate Mousse with Bitter Orange Marmalade
Sachertorte Chocolate Torte with Cherry Apricot Compote
Limoncello Tart with Raspberry Reduction
Millefeuille with Chantilly Cream & Fresh Berries

Dessert Cakes

Classic Saint Honore
Pink Champagne Cake with Pomegranate Honey Frosting
Pastiera Napolitana
(Classic Ricotta Neapolitan Tart)
Pazientina
(Corn Flour Cake with Chocolate & Pastry Cream from Veneto, Italy)
Gingerbread Cake with Sparkling Cranberries
Decadent Chocolate Cake
Strawberry Meringue Cake with Lemon Custard
Black Forest Cake with Dark Cherry Reduction
Wedding cakes
(priced upon consultation)

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